

448629 - AdvancePierre™ Fully Cooked Flamebroiled Bell Pepper,...

For flame-broiled, from-scratch flavor and a value-added protein without added labor, you need AdvancePierre™ Flamebroiled Beef Salisbury Steaks. Crafted with bright bell peppers, sweet onions and a perfectly balanced blend of spices, these juicy, flame-kissed Salisbury steaks are grill-finished for a hit of smoky flavor and an extra appetizing appearance on plate. Fully cooked...



MARKETING

Tasty Salisbury steaks with authentic flame-broiled finish for hearty, scratch-made taste every time without added labor. Fully cooked product helps reduce safety concern while saving time and prep. Frozen product has extended shelf life and allows for quick preparation—simply heat from frozen and serve. Precise slice size makes portion control easy and performance consistent. Versatile, customizable Salisbury steaks can be served on their own or with a variety of signature glazes and sauces



Nutrition Facts

96 Servings per container	
Serving Size 3 OZ SERVING, 96 Servings Per Container	
Amount Per Serving	
Calories	240
% Daily Value*	
Total Fat 20	31%
Saturated Fat 8 g	40%
Trans Fat	
Cholesterol 45 mg	15%
Sodium 450 mg	19%
Total Carbohydrates 2 g	1%
Dietary Fiber 1 g	4%
Total Sugars 1 g	
Includes Added Sugars	%
Protein 11 g	
Vitamin D %	
Calcium 2%	
Iron 8%	
Potassium %	
* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

PRODUCT SPECIFICATIONS

Code		Dist Prod Code		GTIN		Calculated Pack	
10000097937		448629		00071421095906		1/18.0 LB TARGET	
Brand	Brand Owner		GPC Description				
Advance Pierre	Tyson Foods Inc.		Mixed Species Meat/Poultry/Other Animal - Alternative Meat - Prepared/Processed				
Gross Weight	Net Weight	Case/Catch Weight		Country Of Origin		Kosher	Child Nutrition
19.256 LBR	18.0 LBR	No		United States		Undeclared	No
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
15.875 INH	13 INH	6.625 INH	0.7912 FTQ	9x6	455 Days	-10 FAH / 10 FAH	
Traceability Regulation							
Regulation Type Code		Regulatory Act	Trade Item Regulation Compliant			Regulation Restrictions and Descriptors	
TRACEABILITY_REGULATION		FSMA204	NOT_APPLICABLE			NOT_COVERED_BY_FTL	

HANDLING SUGGESTIONS

Frozen



ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; 30 = 'Free From Not Tested'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - 30
- Peanuts - 30
- Eggs - 30
- Tree - 30
- Soybean - C
- Fish - 30
- Wheat - 30
- Shellfish - NI
- Sesame - 30
- Crustaceans - 30



INGREDIENTS

Beef, water, onions, textured vegetable protein (soy protein concentrate, caramel color, zinc oxide, niacinamide, ferrous sulfate, copper gluconate, vitamin a palmitate, calcium pantothenate, thiamine mononitrate (b-1), pyridoxine hydrochloride (b-6), riboflavin (b-2), cyanocobalamin (b-12)), peppers, catsup (tomato concentrate (water and tomato paste), high fructose corn syrup, corn syrup, vinegar, salt, onion powder, spice and natural flavors), seasoning (salt, onion powder, hydrolyzed soy protein, spices, turmeric, dextrose, garlic powder), sodium phosphates.

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PREPARATION & COOKING SUGGESTIONS

Conventional Oven From frozen state, bake on a pan in a preheated conventional oven at 350 for 15 minutes.

SERVING SUGGESTIONS

Serve up memorable, mouthwatering meals your customers will come back for again and again with AdvancePierre™ Flamebroiled Beef Salisbury Steaks. Let their grilled goodness shine by serving them just as they are, with classic comfort sides like creamy mac and cheese, peas and carrots, sour cream mashed potatoes and sweet applesauce. Use them to whip up satisfying sandwiches—top them with mushrooms and Swiss for a Salisbury burger, melty mozzarella and marinara for a twist on a meatball sub or sauteed peppers and onions with provolone for a cheesesteak-style hoagie. Serve them smothered with white pepper gravy or top them with smoky barbecue sauce for a Southern-style main your customers will love, paired with sweet cornbread, mashed potatoes, baked beans and coleslaw.

MORE INFORMATION

NUTRITIONAL ANALYSIS

Calories	240
Protein	11 g
Total Carbohydrates	2 g
Sugars	1 g
Dietary Fiber	1 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	2.326 mg
Magnesium	
Monosodium	

Total Fat	20
Trans Fat	
Saturated Fat	8 g
Added Sugars	
Polyunsaturated Fat	1 g
Monounsaturated Fat	9 g
Cholesterol	45 mg
Vitamin D	
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	450 mg
Calcium	
Iron	
Potassium	
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS

MORE IMAGES

